

Weddings

at Gallagher's Canyon | 2012





Congratulations

Nestled amongst spectacular ponderosa pine forests and emerald greens, Gallagher's Canyon offers truly unique and beautiful settings for your very special day.

Our commitment is to provide the highest standard of service and the finest quality food to you and your guests in a relaxed and friendly atmosphere. We bring over 20 years of experience to the planning and execution of your event and are pleased to offer suggestions and guidance to assist with all the details for your reception.

Once again, thank you for considering Gallagher's Canyon, whether you are looking for a ceremony only location, reception only location, or both. We are confident you will find our wedding package very attractive and look forward to the opportunity of making your wedding a very special memory.

Leah Zimmermann

Sales & Events Coordinator

lzimmermann@golfbc.com

250.861.4240

FEATURED IN REAL WEDDINGS.....



Gallagher's Canyon has been recently featured in Real Weddings Magazine and on the Real Weddings Website as the reception location for Candace and Dale who were married in 2009 "Kelowna's Natural Beauty Wedding" Vol. 10. Issue 1

<http://blog.realweddings.ca/kelownas-natural-beauty-wedding/>



Ceremony Packages

Gallagher's Canyon Golf & Country Club features a beautiful Canyon Side Ceremony Site for your ceremony. Alongside Gallagher's Canyon, with stunning views of the valley and Mission Creek running below, the Canyon Side Site will make this a memorable venue for your special day. Gallagher's Canyon will provide you with return shuttle service from the Wedding Site to the Clubhouse via Passenger golf carts chauffeured by our professional team.

DIAMOND PACKAGE - \$2100	PLATINUM PACKAGE - \$1900	SILVER PACKAGE - \$1300
<ul style="list-style-type: none"> ... Canyon Side Ceremony Site ... White wooden chairs, padded seat ... Canopy/Arch for bride and groom photos ... Rose petals on aisle (red or white) ... Sash on each chair (assorted colors available) ... Chair cover with Sash for signing table ... White buckets filled with ice and chilled water (one 500 ml Aquafina per guest) ... Up to 2 tables with black or white linen (signing table, sand ceremony table, programs) ... Single golf cart, 'Just Married' sign for Bride & Groom, great for photos or leaving the ceremony site ... <i>Bride and Groom to supply own accents/flowers to hooks</i> 	<ul style="list-style-type: none"> ... Canyon Side Ceremony Site ... White Wooden Chairs, padded seat ... Canopy/Arch for bride and groom-pictures available ... Rose petals on aisle (red or white) ... Up to 2 tables with black or white linen (signing table, sand ceremony table, programs) ... White buckets filled with ice and chilled water (one 500 ml Aquafina per guest) ... Single golf cart, 'Just Married' sign for Bride & Groom, great for photos or leaving the ceremony site ... <i>Bride and Groom to supply own accents/flowers to hooks</i> 	<ul style="list-style-type: none"> ... Canyon Side Ceremony Site ... White folding millennium chairs (resin) ... Up to 2 tables with black or white linen (signing table, sand ceremony table, programs) ... White buckets filled with ice and chilled water (one 500 ml Aquafina per guest) ... Single golf cart, 'Just Married' sign for Bride & Groom, great for photos or leaving the ceremony site ... <i>Add Canopy/Arch for \$150</i> ... <i>Add Shepherds' Hooks for \$75</i> ... <i>Bride and Groom to supply own accents/flowers to hooks</i>

ADDITIONAL INFORMATION * *Ceremonies ONLY are welcomed, please contact us for details (available/select dates ONLY)*

- ... Package prices include set-up and take-down of chairs, tables and décor (if included), and full clean-up of site after the ceremony.
- ... Rehearsals are available for \$75. Please contact our Event Coordinator to arrange for available dates and times
- ... Guests will be shuttled in large golf carts to and from the ceremony site by our team. No walking permitted due to golf course.
- ... We ask that all guests arrive 45 minutes - 1 hour prior to the actual ceremony time to allow for shuttling to the ceremony site.
- ... Great photo areas available on site at no charge, ask for details.
- ... NOTE: there is no electricity at the site. You will be responsible to supply a generator if desired. Music is allowed but volumes will be controlled due to the proximity of the golf course.



Rooms & Services

RECEPTION INFORMATION

Canyon Room rental, maximum capacity up to 140 guests \$600

Includes:

- ... Head table and all guest tables and chairs
- ... All extra tables such as DJ, cake/cupcakes, gift etc... and will be dressed in linen color of choice with skirting
- ... All set-up, clean-up and banquet labour
- ... Microphone and Podium
- ... Choice of black or white linen table cloths
- ... Complete table setting with white linen napkins, cutlery and glassware (water, wine, champagne)
- ... Banquet staff - Servers and Bartenders

FABULOUS EXTRAS...

Crystal Beaded drape behind head table with up lighting	\$150
Ceiling draping from 4 corners of the room to the centre of the dance floor in White with a Crystal Chandelier	\$450
Crystal centerpieces, one per table <i>matches Chandelier and drape includes: vase, crystals and vase insert for flowers</i>	\$525
Add a ruffled skirt to the Head Table in either black or white	\$99
Add to any décor option above for only	\$79
Tea lights in glass holders (<i>up to 4 per table</i>)	\$40
LCD screen & Projector (<i>laptop to be supplied by guest</i>)	\$60

Centerpieces, chair covers, sashes, overlays and additional décor can be arranged see our preferred vendor page (p. 13)
 Pictures of all décor items available, please ask for details. Set-up & take-down included in prices. HST not included in pricing

ROOM DIMENSIONS:

Size in feet: 44 x 48 | Total square feet: 2075 | Ceiling Height in feet: 12

DANCE FLOOR

Our built in 14 x 14 dance floor is included in your room rental

PARKING:

On-site parking is available at no charge. There is no problem if guests need to leave their vehicles overnight. A safe ride home can be arranged through our Team. Please refer to page 14 for transportation options.

TABLE SET-UP AND FLOOR PLAN

We are happy to advise the most suitable number of tables and guests per table based on your numbers. The head table will be set for as many as your wedding party requires. Our guest tables are 60" rounds and seat can seat up to 10 guests per table - typical set-up is 8 guests per table. We will supply you with a layout of the tables/room to assist you with your floor/seating plan. Floor plan is due no later than 4 days prior, and we have a maximum of 15 tables. We are not responsible for any last minute changes.



Plated Dinner Service

\$34 TWO COURSE

\$38 THREE COURSE

\$44 FOUR COURSE

Dinners include fresh artisan bread, whipped butter cups. Entrées are complimented with chef's selection of fresh local vegetables.

STARTERS

Butternut Squash Soup

minted crème fraîche, baguette

Potato Leek Soup

brie on brioche

Chicken Satay

peanut sauce, rice pilaf, candied peppers

Bruschetta

feta cheese, balsamic drizzle

Classic Caesar Salad

asiago cheese, garlic crostini

Canyon Salad

sundried apricots, almonds, basil dressing, balsamic drizzle

Spinach Salad

bacon, egg, mushrooms, basil dressing

DESSERTS

Pecan Praline Cake, Caramel Sauce, Whipped Cream

Triple Tiger Chocolate Cake, Strawberries

Lemon Cream Cake, Raspberry Sauce

Profiteroles, Strawberry Topping, Whipped Cream

Classic Crème Brûlée, Almond Biscotti

New York Cheesecake, Raspberry Sauce

Chef's Tiramisu

Strawberry Shortcake

Spiced Pumpkin Pie

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 24 people.

ENTRÉES *Chef will make 2 available*

Turkey Dinner

apple sage dressing, mashed potato, turkey gravy, cranberry sauce

Chicken Saltimbocca

prosciutto wrapped, stuffed with sage derby cheese, fire roasted tomato sauce, brown rice

Poached Salmon

saffron turmeric rice, lemon dill sauce

Pork Schnitzel Parmigiana

marinara sauce, blended cheese, eight grain rice pilaf

Wild Mushroom Canneloni

fire roasted tomato sauce, fresh basil cream

7 oz. Teriyaki Sirloin Steak

shiitake mushrooms, bacon and chive stuffed potato

Seafood Stuffed Chicken

shrimp, mushrooms, bell peppers, cream cheese, roasted red pepper cream sauce, brown rice pilaf

Vegetarian Strudel

sweet potato puree, grilled fennel and daikon salad

DELUXE ENTRÉES ... add \$4 per person

8 oz. New York Steak

brandy peppercorn sauce, thyme creamed potato

Pacific Halibut

four pepper crust, lime beurre blanc, jasmine rice

Citrus Pork Tenderloin

sundried apricots, cranberries, toasted pistachios, herb roasted nugget potato

Salmon and Prawns

garlic tiger prawns, grilled pacific salmon, rice pilaf

4 oz. Petite Filet Mignon

café de paris butter gratinee, duchess potato

PREMIUM ENTRÉES ... add \$8 per person

Surf and Turf

4 oz. filet Mignon, café de paris butter gratinee, garlic tiger prawns duchess potato

New York Steak and Crab Legs

drawn butter, smashed sour nugget potatoes



Gallagher's Grand Buffet

COCKTAIL HOUR

Poached Tiger Prawns, Ancho Chile Yogurt
Cilantro Marinated Blue Mussels
Charcuterie Platter
Grilled Vegetable Antipasti, Blue Cheese
European Deli Meat and Cheese with Crackers
Smoked Salmon, Pumpernickel Bread and Capers
Lemon Ribs, Course Sea Salt
Fantail Prawns, Cocktail Sauce
Vegetarian Spring Rolls, Sweet Chili Sauce

ON TABLES

Assorted Dinner Rolls, Baguette
Herb Butter, Smoked Salmon Butter
Indian Candied Salmon
Olive Tapenade Duet, Rice Crackers

SALADS

Grape Tomato, Olive Tortellini Salad
Grilled Vegetable Salad, Okanagan Cider Vinaigrette
Citrus Roasted Wild Mushrooms and Goat Cheese
Seven Color Pasta Salad with Langoustines
Artisan Greens and English Salad Cream
Pickled Asparagus and Artichokes
Deli Olive and Pickles Display
Heirloom Tomato, Boconcinni platter

HOT SELECTIONS

Duchess Potatoes
Chorizo and Shrimp Paella

ENTRÉES *Choose TWO of the Following Options:*

Four Peppered Halibut, Lime Beurre Blanc
Tomato Roasted Wild Mushroom Cannelloni, Stilton Cream
Chicken Breasts, Shrimp, Asparagus and Hollandaise
Braided Salmon in Gewürztraminer Sauce
Shrimp Scampi, Garlic Butter
Brie, Cranberry and Asparagus Stuffed Chicken Breasts
Chicken Picatta Parmesan
Roasted Sablefish with Citrus Zest and Champagne Cream
Scallop Mousse Stuffed Curried Coconut Chicken
Pork Loin Chops, Caramelized Onion Relish, Blackberry Glaze
Prawn and Scallop Lasagna, Spinach and Ricotta Cream

CHEF CARVED ENTRÉES *Choose ONE of the Following Options:*

Beef Wellington with Veal Farce and Sauce Bordelaise
"AAA" Prime Rib Au Jus, Yorkshire Puddings
Leg of Lamb, Mint Jus
Bourbon Marinated New York Strip Loin, Merlot Demi Glaze
Cranberry Sage Stuffed Pork Loin
Rosemary Citrus Glazed Ham

DESSERT

Dessert Squares
Chocolate Dipped Strawberries
Petite Fours
Belgian Chocolate Mousse Cups
Chef's Tiramisu, Whipped Cream
Premium Cake Selection
Okanagan Seasonal Fruit, Fresh Berries and Grapes
Profiteroles with Dessert Sauces

LATE NIGHT SNACK

Chef's Selection of platters

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 36 people.

\$65 per guest



Mountain View Buffet

COCKTAIL HOUR

Pita Bread with Eggplant Hummus and Tzatziki
Pickled Asparagus and Artichokes
Deli Olives and Pickles Display
European Deli Meat and Cheese with Crackers
Smoked Salmon Presentation with Capers
Herb Baguette Crisps
Eight Layer Dip, Nacho Chips

ON TABLES

Fresh Baguettes and Dinner Rolls
Rosemary Green Olive Tapenade
Herb Butter and Smoked Salmon Butter

SALADS

Classic Greek Salad
Artisan Greens with Okanagan Berry Vinaigrette
Spinach Salad with Bacon Mushroom and Egg
Roasted Carrot and Green Bean Salad
Tomato Platter with mini Boconcinni and Basil

HOT SELECTIONS

Thyme Roasted Potato Spears
Steamed Eight Grain Rice
Roasted Vegetables Au Gratin
Buttered Baby Carrots with Snow Peas

ENTRÉE SELECTIONS *Choose TWO of the Following Options:*

Wild Mushroom Pork Schnitzels
Sole Almondine with Green Beans
Chicken Cacciatore
Braised Chicken Thighs with Shitake Mushrooms
Spinach Ravioli with Fire Roasted Tomato Sauce
Seafood Lasagna with Romano Cream and Basil
Blackened Catfish with Bean and Corn Salsa
Chicken Picatta Parmesan
Pacific Salmon with Champagne Cream
Torchietti with Shrimps and Scallops in aged Cheddar Sauce

CHEF CARVED ENTRÉES *Choose ONE of the Following Options:*

“AAA” Prime Rib Au Jus, Yorkshire Puddings
Slow Baked Rosemary Ham
Leg of Lamb with Mint Jus
Apple and Sage Stuffed Pork Loin

DESSERT

Chef’s Tiramisu, Whipped Cream
Okanagan Seasonal Fruit
Fresh Berries and Grapes Display
Assorted Cakes and Pies
Chef’s Granite Bars
Coffee and Tea

LATE NIGHT SNACK

Chef’s Selection of Assorted Platters

\$50 per guest

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 36 people.



Canyon Vista Buffet

CHILLED ITEMS

Fresh Rolls and Whipped Butter
 Mountain Salad, Original Dressings
 Chilled Asian Noodle Salad
 Quinoa Salad, Bell Peppers, Garbonzo Beans, Feta Cheese
 Caesar Salad with Herb Croutons
 Tomato & Feta Platters with Basil Vinaigrette
 Fresh Vegetable Presentation with Ranch Dip
 Assorted Pickles & Olives

HOT ITEMS

Roasted Nugget Potatoes
 Eight Grain Rice Pilaf
 Chef's Vegetable Medley

ENTRÉE SELECTIONS

Choose ONE of the Following Options:

Pesto Chicken Torchietti
 Wild Mushroom Chicken Breasts
 Braided Salmon, Gewürztraminer Cream
 Savory Herb Roasted Chicken
 Broccoli and Cheese Stuffed Sole, Lemon Cream
 Vegetarian *or* Meat Lasagna
 Cranberry Citrus Pork Loin Chops
 Veal Parmigianino

CHEF CARVED ENTRÉES *Choose ONE of the Following Options:*

Herb Mustard Crusted Pork Loin
 Roast Beef, Merlot Demi Glaze
 Honey Glazed Rosemary Ham

DESSERT

Profiteroles, dessert Sauces
 Chef's Specialty Cake Assortment
 Lemon Meringue and Cream Pies
 Fresh Fruit Presentation
 Coffee and Tea

\$40 per guest

ADDITIONAL ITEMS

... Additional Entrées	Add \$3.00
... Substitute Slow Roasted Prime Rib Yorkshire Pudding	Add \$6.00
... Late night snack, Chef's Selection of Assorted Platters	Add \$2.00

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 36 people.



Summertime Backyard BBQ Buffet

CHILLED ITEMS

Artisan Garlic Toast
Canyon Salad with Original Dressings, Croutons
Chilled Asian Noodle Salad
Caesar Salad with Croutons & Asiago Cheese
Tomato & Feta Platters with Basil Vinaigrette
Fresh Vegetable Presentation with Ranch Dip

HOT ITEMS

Corn on the Cob
Chef's Selection of Fresh Grilled Vegetables
Baked Potato with Sour Cream, Chives *or*
Roast Nugget Potatoes

ENTRÉES

Chef will make ONE of the following options available:

New York Steak 8 oz
Double Breast of BBQ Chicken
Grilled Basil Salmon Fillet
BBQ Chicken & Baby Back Ribs
Pork Baby Back Ribs

... additional BBQ item for \$3.00 per item, per guest

... add a Prawn Skewer for \$5.00 per skewer, per guest

... add a Lobster Tail for \$12.00 per tail, per guest

FOR DESSERT

Assorted Dessert Squares
Specialty Cakes
Fresh Fruit Presentation
Coffee and Tea

... add a late night snack of chef's selection of assorted platters for \$2.00 per guest

\$34 per guest

"I have been to several weddings in my lifetime, and this weekend was the best wedding reception that I have been to. Gallagher's Canyon is not only one of the most beautiful that I have seen, the staff is quite incredible! [Leah Zimmermann and Dominique Dooley] who coordinated the evening were spectacular. It isn't very often that you get to experience people that I believe truly love their job. Whenever I had a question, they had an immediate answer... Your facility showed each and every guest what the meaning of customer service is. Even the [Team Members] who were clearing tables and serving drinks and cake, went above and beyond ensuring everyone was happy... I have several friends and family in the Okanagan/Kelowna area, and I am going to make sure that every one of them hears about this experience. My hat goes off to all of you..."

~Nick Patrignani (Adams/Hillary Wedding)

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 36 people.



Chef's Classic Sunday Brunch

Assorted Rolls and Buttercups

Fresh Muffins, Breads and Croissants

Cinnamon Buns

SALADS

Artisan Greens
original dressings and herb croutons

Asian Noodle Salad

PLATTERS

Fresh Vegetable Presentation
original ranch dip

Deli Olives and Pickles

Domestic Cheese Platter
served with crackers

BREAKFAST SELECTIONS

French Toast
maple syrup

Sausage Links and Crisp Bacon

Eggs Benedict

Scrambled Eggs
onions and peppers

Mini Fluffy Pancakes

... add a Chef attended Omlette Station for \$2.50 per guest

LUNCHEON SELECTIONS

Chef attended Roast Beef
merlot demi-glaze

Choose ONE of the Following Options:

Maple Glazed Ham Slices

Pesto Chicken Torchietti pasta

Vegetarian, Seafood or Meat Lasagna

Wild Mushroom Chicken Breasts

Braided Salmon
gewürztraminer sauce

Savory Herb Roasted Chicken

ACCOMPANIMENTS

Roasted Nugget Potatoes

Chef's Garden Vegetables

DESSERTS

Chef's Assortment of Dessert Squares

Fresh Fruit Presentation

BEVERAGES

Chilled Fruit Juices, Coffee and Tea

... add Champagne and Orange Juice for \$3 per guest

\$33 per person

Available only on Sundays between 10 am - 2 pm.

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 36 people.



Reception & Banquet Additions

CANYON PLATTERS *prices per 40-50 guests*

Fresh Fruit Display <i>seasonal okanagan fruits and berries, melon and pineapple</i>	\$55
Vegetable Crudités Platter <i>garden fresh vegetable presentation, original buttermilk ranch dip</i>	\$45
European Deli Meat Presentation <i>smoked and cured deli meats, french and german mustard</i>	\$70
Artistic Cheese Display <i>import and domestic varieties, fancy crackers and grapes</i>	\$90
Sourdough Bread Bowl <i>stuffed with cream cheese spinach dip, served with artisan bread</i>	\$85
Meatballs <i>teriyaki Glazed</i>	\$90
Smoked Salmon Platter <i>herbed cream cheese, candied red onions, capers and pumpernickel</i>	\$165
Sushi Display <i>spicy tuna and california rolls with pink ginger, wasabi and soya</i>	\$140
Poached Tiger Prawn Mirror <i>chipotle mango relish traditional cocktail sauce</i>	\$185
Cilantro Ginger Marinated Mussels	\$95
Fresh Shucked Oysters on the Half Shell	\$150
Classic Munchie Platter <i>chicken wings, dry ribs, nann pita and tzatziki, spring rolls, onion rings and sweet potato fries</i>	\$140

CHILLED APPETIZERS *prices per dozen, minimum order 2 dozen*

Nigiri Sushi <i>pickled pink ginger, wasabi and soya sauce</i>	\$24
Southwestern Sushi Rolls <i>smoked salmon, avocado cream cheese, cucumber and scallion</i>	\$22
Wonton Crisps <i>wonton cup with your choice of filling:</i> \$24 ... mirin chicken, soy glaze and black sesame seeds ... dilled seafood and cream cheese ... red thai curry chicken with coconut	
Devilled Eggs <i>dijon and horseradish</i>	\$18

HOT APPETIZERS *prices per dozen, minimum order 2 dozen*

Mini Quiche Tartlettes <i>with your choice of filling:</i> \$24 ... caramelized onions, caraway and goat cheese ... baby shrimp, dill, cheddar and feta cheese ... Smoked salmon and capers	
Spanikopita <i>spinach, feta cheese and tzatziki</i>	\$24
Teriyaki Beef Wrapped Asparagus	\$20
Chicken Satay <i>peanut sauce</i>	\$22
Vegetarian Spring Rolls <i>with sweet chili sauce</i>	\$16
Chicken Wings <i>celery, blue cheese dip</i>	\$16
Jumbo Stuffed Mushroom Caps <i>stuffed with dilled cream cheese and baby shrimp</i>	\$22
Salsa Fresca Crustini's with Feta Cheese	\$20
Flatbread Pizzas <i>6 to choose from</i>	\$20

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Banquet Beverage Selections

LIQUOR

Bar Brands	\$5.50
Premium Brands	\$6.25
Ultra Premium	\$8.00
Coffee Drinks	\$6.25
Martinis	\$8.25

NON-ALCOHOLIC BEVERAGES

Pop	\$2.25
Juice	\$2.50
Virgin Cocktails	\$3.50
Non-Alcoholic Beer	\$4.00
Non-Alcoholic Sparking Ciders <i>applesence pear, peach, apple, cranberry</i>	\$14.00

BEER

Domestic	\$5.75
Import	\$6.75

CIDER / COOLER

Ciders & Wine	\$5.75
Liquor	\$7.00

PUNCH

Alcoholic	\$75.00 4 Litres
Non-Alcoholic	\$45.00 4 Litres

I have been to events at other golf and country clubs as well as other event facilities in several large western Canadian cities and have never had better service or been treated so well. I have heard countless compliments on the food and friendliness of the staff at Gallagher's from our wedding guests!

~ L. Edwards

Prices quoted in this package are subject to change and do not include taxes and service charges.



Banquet Wine Selections

WHITE WINES

Peller Estates Family Series Sauvignon Blanc	\$27.00
Calona Artist Series Pinot Gris	\$27.00
Calona Artist Series 'unoaked' Chardonnay	\$27.00
Hardys Stamp Series Chardonnay Semillon	\$32.00
Red Rooster Pinot Blanc	\$34.00
Argento Pinot Grigio	\$36.00
Woodbridge Chardonnay	\$36.00
Jackson Triggs Black Reserve Sauvignon Blanc	\$39.00
Red Rooster Bantam	\$43.00
Quails Gate Chardonnay	\$43.00
Red Rooster Gewurztraminer	\$43.00
Sandhill Pinot Gris	\$44.00
Sandhill Sauvignon Blanc	\$45.00
Summerhill Ehrenfelser	\$51.00
Summerhill Organic Unoaked Chardonnay	\$55.00
Sandhill Small Lot Viognier (Osprey Ridge)	\$55.00

SPARKLING WINES

La Scala Spumante	\$19.00
Banrock Station Sparkling Chardonnay	\$39.00
Summerhill Cipes Brut	\$55.00

RED WINES

Peller Estates Family Series Merlot	\$27.00
Calona Artist Series Cabernet Merlot	\$27.00
Calona Artist Series Merlot	\$27.00
Leon De Tarapaca Cabernet Sauvignon	\$32.00
McLarens on the lake Shiraz	\$32.00
Red Rooster Merlot	\$35.00
Woodbridge Cabernet Sauvignon	\$36.00
Hardy's Stamp Series Shiraz Cabernet Sauvignon	\$39.00
Jackson Triggs Black reserve Shiraz	\$39.00
Sandhill Cabernet Merlot	\$43.00
Rutini Trumpeter Malbec	\$43.00
Peter Lehmann 'Clancy's	\$49.00
Quails Gate Pinot Noir	\$51.00
Peller Estates Private Reserve Merlot	\$52.00
Pacific Breeze 'Killer Cab'	\$55.00
Red Rooster Reserve Meritage	\$55.00
Sandhill One	\$79.00

"The venue was beautiful! The food was excellent! The night was perfect!"
 ~ M. McCaughan, Mother of the Bride

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Recommended Vendors

CAKES & CUPCAKES

Sweet Art Cakes	250.718.3454	sweetartcakes@shaw.ca www.sweetartcakeskelowna.ca
Whisk Cake Company	250.878.7913	tanya@whiskcakes.com www.whiskcakes.com
Cause for Celebration		lclani@causeforcelebration.ca www.cakesokanagan.com
Cupcasions	250.860.3690	www.cupcasions.com

DJ SERVICES

DJ Haymaker (Jeff Hay)	250.764.1969	jeff@djaymaker.com www.djaymaker.com
Hallstrom Music (Jayme Hallstrom)	250.376.6833	jayme@hallstrommusic.com www.hallstrommusic.com

DRY CLEANING

Eco-Clean Cleaning Centre	250.762.2879	www.eco-clean.ca ecoclean@eco-clean.ca
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FLORAL

Creations By Mom & Me	250.860.8165	info@momandmeflowers.com www.momandmeflowers.com
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HAIR SALONS | SPAS | AESTHETICS | HEALTH & FITNESS

Mirror Mirror Salon & Spa (Sailica or Erin)	250.860.8727	www.kelownadayspa.com
Vanity Salon (Jineen Roessler)	250.860.7000	
Gables Hair Studio (Paula Brownlee)	250.868.1113	
Lakeshore Vein & Aesthetics Clinic (Laurie Chapman)	250.860.9919	laurie@veinskin.com
One Life Health & Wellness	250.869.1427	onelife@shaw.ca

MARRIAGE COMMISSIONERS

James Harnden	250.470.8399	jamesharnden@gmail.com www.vs.gov.bc.ca
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Recommended Vendors

PHOTOGRAPHERS | VIDEOGRAPHERS

Keylight Photography (Ashley Duggan)	250.306.2517	info@keylightphotography.ca www.keylightphotography.ca
Gauthier Photography (Sarah Gauthier)	250.494.5365	sarah@photoandvideo.ca www.gauthierphotography.ca
Rhea Taylor Photography (Rhea Taylor)	250.765.3466	info@rheataylorphotography.com www.rheataylorphotography.com
Adrian Photography	250.863.0176	info@adrianphotography.ca www.adrianphotography.ca
Kari Toker Photography	250.863.1304	kari@karitokerphotography.com www.karitokerphotography.com
In - Focus Videography (Jerry Mason)	250.448.6476	info@in-focusvideography.com www.in-focusvideography.com

RENTALS | DÉCOR | CONSULTANTS

All Occasions Party Rentals	250.763.8687	allocalasions@telus.net www.allocalasionspartyrent.com
Flair Décor & More (Hali)	250.317.0713	info@flairchaircovers.co
Sweet Beginnings (Melissa Chanasyk)	250.309.9388	melissa@asweetbeginning.com www.asweetbeginning.com
Stage Right Etc.	250.765.1473	info@stagerightetc.com www.stagerightetc.com

TRANSPORTATION & TRAVEL SERVICES

Falcon Charters	250.448.9062	www.falconbuscharters.com
Sun Valley Limousine	250.863.8882	www.sunvalleylimousine.com
Uniglobe Direct Travel (Jodi MacDonald)	250.860.0808	info@uniglobedirect.com www.uniglobedirect.com



Frequently Asked Questions

Do you have a minimum number of guests required for booking?

Saturday evenings - A minimum of 80 guests. Other evenings are flexible depending on availability.

Do you have pictures of the Clubhouse and Banquet Facilities?

To view pictures of the Banquet Facilities and Grounds, please visit our website at www.golfbc.com, click on Gallagher's Canyon or The Okanagan Golf Club. Click on "Course Information", click on "Virtual Tour" or "Photo Gallery" for the images.

What are the Terms & Conditions of booking?

Upon confirmation of booking you will receive a copy of our "Terms and Conditions" along with non-refundable deposit of \$1000 to secure your booking. Please read these carefully and ask any questions prior to signing and returning with deposit.

How and when do we pay for the wedding?

We will provide you with a complete estimate with all costs. You will be invoiced following the event for all costs.

When is our Guaranteed number of guests required?

We require your guaranteed number of guests 5 days prior to the event. This number may not decrease, however, it may increase by up to 5% more guests. You will be charged for whichever is greater.

What do we pay for children?

The price for the buffet menu is as follows: 1-4 years – no charge, 5-11 years – 50%, 12+ - full price. Plated service may require you to order a more suitable menu item for your young guests.

Are we able to bring our own wine or bar beverages?

All corkage functions are respectfully declined. This policy adheres to all legislated liquor laws and our liquor license.

What type of Bar Service is available?

We will work with you to determine the best options for service. You may choose to host all beverages, have a cash bar, Toonie bar, drink tickets, etc...

Who is responsible for getting our guests home safely?

Our professional serving staff have "Serving it Right" certification, however we do share the responsibility with you, and recommend that you have a shuttle service or cab service available for your guests transportation.

Do you have a dance floor?

A built in standard (13ft by 13ft) size dance floor is included in your room rental

Can we bring in our Wedding Cake?

Yes, this is one item you may supply. We are able to keep it refrigerated up to one day in advance. We will also assist with cake cutting or scoring the cake. Please discuss your options with us. Must be made by a professional or someone with a valid FoodSafe Certificate.

When will the room be available?

Your banquet room will be available after 8:00am on the date of your event.

What do you supply for the guest tables?

Gallagher's Canyon will provide linen, stemware, cutlery, specific to your choices. Most often the bridal party will supply their own centerpieces

Can golf be arranged before or after the wedding?

No Problem! We would be happy to reserve tee times for the golfers in your group. Times can be arranged before or after the wedding on either our 18 hole championship or 9 hole executive course at reduced rates.

Terms & Conditions

1. The host is responsible for all guests and any damages that may occur to Gallagher's Canyon property.
2. Gallagher's Canyon Golf and Country Club assumes no responsibility for any individual property damage or bodily injuries incurred while at the Club.
3. A \$600.00 room rental fee will be charged for all functions.
4. If You choose to use the Gallagher's Canyon Ceremony Site, we must be notified no later than 4 months prior to your wedding date.
5. There is a fee associated with having a dance, the SOCAN Music License Fee of \$62.13.
6. Bookings require a \$1000.00 non-refundable deposit to confirm the function
7. All requirements and menus must be finalized a minimum of four weeks in advance.
8. No food or beverage will be permitted to be brought in or taken off the premises.
9. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
10. Corkage functions are respectively declined.
11. The Event Coordinator must be notified of all equipment, decorations etc., being provided to arrange times for access. A \$100.00 storage fee will be charged for any items not taken at the end of the event.
12. You are welcome to bring in family heirloom china or rental merchandise, however, Gallagher's Canyon does not assume liability should anything be damaged or misplaced in the normal course of business.
13. Clubhouse to be vacated by 1:00 am.
14. The use of confetti is prohibited inside or outside the Clubhouse.
15. 12% Harmonized Sales Tax (HST) applies to all prices, goods & services. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
16. Please Note: a credit card is required to guarantee final payment along with a signed contract.
17. Guaranteed number is required 5 days prior to your event. This number may not decrease. Failure to provide a guaranteed number will result in a charge for the estimated number or actual in attendance, whichever is higher.

Notes:
